

# **THOMAS JEFFERSON HEALTH DISTRICT**

## **Requirements for Operating Temporary Food Service Establishments**

A temporary restaurant shall comply with the requirements of Rules and Regulations of the Board of Health, Commonwealth of Virginia, Governing Food Establishments, except the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary restaurants, may prohibit the sale of some or all potentially hazardous foods, and, when no health hazard will result, may waive or modify requirements of these regulations.

A \$40 fee will be charged for the first application received each calendar year. Only certain organizations exempt under Section 35.1-25 of the Code of Virginia are not charged this fee. These organizations include churches, fraternal, school and social organizations, volunteer fire departments and rescue squads.

### **FOOD AND BEVERAGES**

1. All products, including beverages, ice and water shall come from an approved commercial source.
2. Only those potentially hazardous food requiring limited preparation shall be prepared or served.
3. All potentially hazardous foods shall be transported and held at 41°F or lower. The operator must demonstrate that he/she will have equipment to meet these temperature goals.
4. Commercially packaged foods, canned foods and bottled containers may be stored on drained ice.
5. Sufficient refrigeration facilities or effectively insulated facilities shall be provided. All such units shall have approved thermometers.

### **GENERAL**

1. The establishment shall be provided with an approved water supply and sewage disposal system. Private water supplies must have had a satisfactory bacterial water analysis within the past year. In almost all cases it is the event coordinator who will be responsible for meeting this requirement.
2. No person with symptoms of flu, gastrointestinal upset, sore throat, sinusitis, cough, infected cuts or sores or other contagious diseases shall work as a food handler or where food is prepared or served.
3. While on duty, all food service personnel must wear clean outer garments, maintain a high degree of personal cleanliness, and conform to accepted hygienic practices, including proper hand washing. Effective hair restraints shall be worn.

## **FACILITIES REQUIRED**

All food concessions, other than those handling prepackaged, non-perishable foods, must have, as a minimum, the following equipment and facilities available:

1. Overhead protection, such as a roof, tent, canopy or other effective covering, is required over all food/beverage operations.
2. An approved hand washing facility must be provided with the minimum of warm water, liquid soap, and individual paper towels. The spigot shall be of a design that allows a free flow stream of water without touching the mechanism. A covered wastewater receptacle shall be located beneath this spigot.
3. A 3-basin sink set-up shall be available for the washing, rinsing and sanitizing of food contact surfaces. Each basin is to be large enough to accommodate the largest item that will need cleaning. Enough hot water for these purposes shall be provided, as well as chemical test papers used for checking the concentration of the sanitizing solution.
4. Adequate counters, storage shelves, etc., are to be provided for preparation, display, service and storage of food related items. Placing of foods or food containers on floor or ground is prohibited. Ice dispensing facilities shall include easily cleanable self-draining containers and scoops.
5. All food equipment and utensils must be of food-contact approved materials, easily cleanable construction and kept in good repair. Equipment must be located and installed in a way that facilitates cleaning and protects against food contamination.
6. Use only food grade water hoses, when applicable.
7. Adequate counter protecting devices (sneeze and dust guards) shall be available to protect non-packaged displayed foods from contamination.
8. Adequate artificial light shall be provided if night-time operations are conducted.
9. Appropriate and adequate wastewater disposal shall be provided. Disposal facilities and procedures are to ensure that all wastewater from sinks, hand washing, ice storage facilities, equipment drains, or other sources are disposed of in an appropriate manner. Disposal of wastewater onto the ground is prohibited.

## **OPERATING PRACTICES**

All food service operations must conform to accepted hygienic practices including but not limited to the following:

1. All potentially hazardous foods shall be kept at proper temperature (41°F or below or 140°F or above) at all times, except when actually being prepared or served. A suitable chef's thermometer for determining the temperature of such foods must be available and used by supervisors in each stand to ensure the maintenance of required temperatures. Each cold holding unit shall be equipped with a standard refrigeration-type thermometer.
2. Hands shall be washed frequently, always after leaving and re-entering the food preparation areas, after using the toilet and any other time when hands could have become contaminated.
3. Food handlers shall use techniques that prevent bare hand contact with ready to eat food items.
4. All food to be sold must be purchased from an approved source. Receipt verification of sources may be required.
5. All cooked or prepared foods shall be served on single-service paper or plastic utensils. Spoons, forks, etc. shall be in single-service paper or plastic or otherwise properly protected and shall be discarded after use.
6. All containers for food condiments must have dust-proof covers and condiments shall be added to the food by the employees only, unless individual container condiments are used.
7. Cream and sugar shall be in individual packets or shaken from enclosed dispensing containers. Individual sterilized milk or non-dairy creamer products are discouraged, and if used shall be refrigerated at 41°F or less.
8. All packaged foods shall be stored so as to be protected from flies, rodents, dust and other forms of contamination.
9. Adequate waste receptacles shall be provided for all trash and food waste. Plastic liners shall be provided for all containers to reduce odors and fly breeding. Daily trash pick-up shall be provided. A minimum of two exterior trash receptacles shall be provided immediately outside of the operation.
10. A plastic bucket containing clean water and 100-200 ppm available chlorine shall be provided at all times for storage of moist wiping cloths between uses.

11. Any foods found to be contaminated or adulterated in any way are subject to immediate condemnation and discarding.

**NOTE: BEFORE FOOD MAY BE SERVED, A FOOD PERMIT FROM THE THOMAS JEFFERSON HEALTH DISTRICT MUST BE ISSUED. IN ALL INSTANCES, PERMISSION TO OPERATE A FOOD SERVICE STAND IS CONTINGENT UPON FULL COMPLIANCE WITH THE RULES AND REGULATIONS, BOARD OF HEALTH, COMMONWEALTH OF VIRGINIA, GOVERNING FOOD ESTABLISHMENTS. FAILURE TO COMPLY WITH THESE PROVISIONS MAY RESULT IN THE CLOSURE OF THE OPERATION UNTIL THE VIOLATIONS ARE CORRECTED AND A REINSPECTION IS MADE.**